

JMBRELLA HOLDER IS HANDY

Leaves Both Hands Free to Attend to Other Things and is Convenient for Letter Carriers.

One of the things that has helped the popularity of the raincoat is the universal objection to carrying an umbrella. Indeed, people in some occupations find it impossible to carry umbrellas, and they will rejoice in the supporter designed by an Indiana man. Particularly will letter carriers find it a convenience, as it will hold an umbrella over their heads and seave both hands free to get mail from their bag and ring the doorbell. The



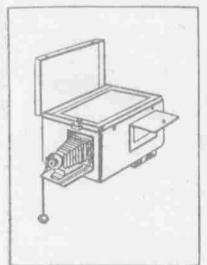
Umbrella Holder.

holder is attached to the user's coal and has a groove in it and hooks to angage whatever enters the groove The handle of the umbrella is placed in the groove and clamped fast, holding the rain protector firmly above the owner's head. If the rain stops the umbrella can be closed and carried in the holder ferrule down, thus preventing it from being an encumbrance even then. Any person who has bundles to carry would find one of these devices useful.

# DEVELOP PLATES IN CAMERA

Missouri Man Invente Contrivance En abling User to Finish Pictures Anywhere He Wishes.

in taking photographs while traveling or on vacation trips it is usually necessary to bring all the plates or films home for development, owing to lack of darkroom facilities. A Missouri man has circumvented this by inventing a camera that is also a dark room and the owner of which can develop his plates practically anywhere he chooses. The camera proper is of the bellows type and is set in one end of a box much larger than d be required to hold it. It rest on a hinged door when extended. The box has a platcholder in the front end, but practically all of its interior is clear and near the rear end is a win-



Camera a Dark Room.

dow of colored glass, covered by a hinged flap. A flexible sleeve with au elastic mouth is fitted into the reaf wall and the operator werks through this. With such an apparatus a picture can be developed outdoors immediately after it is taken.

Ventilating Fans Harmful.

A test of ventilating fans in Brussels has shown that in many places they do more harm than good by stirring up germ laden dust. In the restaurants and cafes investigated, the number of bacteria in each cubic meter of air ranged from 10,000 to 22,000 before the ventilators were started, from 17,000 to 48,000 after they had been running an hour, and from 27,500 to 85,000 after two hours' running. In a laboratory where remedies for tuberculosis were prepared, the bacteria increased from 8,500 before the ventilator was started to 45,000 after one hour's running and 75,000 after two hours'. In a private parlor the bacteria numbered \$50 before the starting of the ventilator, 2,500 in one hour and 4 000 in two hours, and then-the ventilator being stopped-diminished to 700 in two hours.

Variation of Temperatures.

The variation of the temperature of the water at the Equator and at the Poles varies less than 10 degrees in the course of the year, but between these points the variating sometimes reaches 40 degrees.

### WONDERS OF MODERN CLOCK

Inventive Minds Shown in Ingenious Make-Up of Some of Automatic Timepisons Just Invented.

Grandfather's clock is outdone. It had a colendar hand which told the day of the month, also the day of the week. Sometimes a window was cut in the upper part of the dial through which could be seen a humanized muon face slowly moving across the opening and giving the phases of the moon. In most cases if the calendar mechanism was not out of order the moon mechanism certainly was, and in the evening one could rarely tell which date it was because the hand was about half way between.

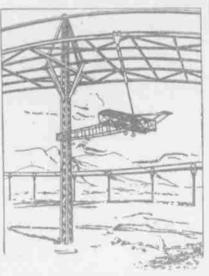
The first of the month the calcuda: hand had to be set for the correct number of days-thirty or thirty-out or twenty-eight. The modern calendar clock takes care of these matters automatically. Every four years it automatically adds another day to February. It needs winding only once

Few persons consider the clock as a piece of machinery, especially when gotten up in the cheap forms which are now so universal. But the principal clock builders employ skilled en gineers, electrical and mechanical, whose inventive minds are shown in the Ingenious makeup of some of the automatic clock devices which are be coming more and more commercially popular in the effort to provide uniform standard time throughout the country. If simultaneous actions in different parts of a large establish ment are dependent upon the clock, all the clocks in the different depart ments must tell exactly the same time. By the old way there were used many high grade clocks, each expensive and even then liable to vary from each other. The modern way is to install one high-grade master clock. which automatically regulates any number of secondary clocks through out the establishment, so that all exactly agree.

# BUILD UNIQUE AERIAL WAY

Berlin Company Formed to Construct Track for Safe Operation of Machines by Amateurs.

A company has been formed in Berlin to construct a unique aerial way for the safe operation of the machines



Unique Aerial Structure.

of student sirmen, says Popular Mechanics. The plans call for a track or trolley-way erected on standards 60 feet high. There are to be two tracks, the outer one about 35 feet from the standards, and the inner one about 45 feet, and from these the neroplanes will be suspended by wire cable.



nine-tenths as much nourishment as an average man.

A miniature safety razor has been, invented by a Frenchman for trimming finger nails.

A tribe of wild Indians has been hiding for 40 years in the northern part of California To trim the edges of lawns easily, a

New Hampshire man has invented a rotary sod cutter. The colors of butterflies are influenced by the temperature of the air

in which they live. The deepest part of the Atlantic cean is between the West Indies and Bermuda, 4,662 fathoms.

For many years in the operation of China's oldest newspaper a mistake was punishable with death.

The use of muslin in dairy windows instead of glass is said to lessen the danger from disease germs. The prices of pollshed diamonds are controlled by prices of the rough stones and are really made in Lon-

don. A fountain marking brush, some what resembling a huge fountain pen, has been patented by a Michigan SIMB.TL

Probably the oldest weathercock in England is that now standing on the tower of Saint Sidwells, Exeter; it dutes back to 1484.

For extremely near-sighted persons spectacles have been invented in Germany in which the lenses are replaced by short telescopes.

Over 3,600 years ago the Egyptian astronomers adopted the present week of seven days, wholly disassociated from the lunar and solar cycles.

The smallest tree in the world is the Greenland birch. Its height to less than three inches, yet it covers a radjus of from two to three feet.

# USES OF BUTTERMILK GETTING ALONG WITHOUT ICE HE HAD THEM IN A CORNER

SOME RECIPES THAT MAY PROVE OF VALUE.

Valuable ingredient in Either Biscult, Bread or Ples-Makes Delicious Shortcake-Adds Flavor to Gingerbread and Cookles-Mulled. Buttermilk Spoon Biscuit-One quart

soda and salt, two tablespoonfuls of a stiff batter. Drop In bot gem pans and bake in a quick oven. Buttermille Corn Bread-One pint of buttermilk, one teaspoonful each of sods and salt, one well beaten egg, one heaping pint of cornment. One

heaping tablespoonful of sugar may be added if liked. Bake in a dripping pan or gom pans, in a quick oven. Buttermilk Piecrust-One cupful of buttermilk, one-half cupful of sour cover the sides, back and door with cream, one-half teaspoonful each of burlap. soda and salt, and flour to make a soft

ful of sods, one teaspoonful of salt, over the edge of the crats until the and graham flour to make a tolerably stiff batter. Bake in two felly cake tins in a brisk oven. When done, split and butter them, and spread with any kind of sauce or fresh fruit, mashed and sweetened, and serve either hot or cold, with cream.

Buttermilk Cake-Two cupfuls of C sugar, one cupful of butter, two cupstruction. The sentiments now so crude-iy and even vulgarly sxpressed in popu-lar songs might very well be refined to such an extent that they would not offend the sensibilities."—Eminent Critic. fuls of buttermilk, two level teaspoons of soda, one tablespoonful of cinnamon, one-half teaspoonful each of cloves and nutmeg, one cupful each of seeded raisins and currants, and flour Come, my jolly good fellows, if you will be kind enough to listen To a narrative concerning an heroic to make a not too stiff batter.

"The fault of our modern popular songs is their utter lack of literary flavor, as well as their violation of English con-

"CASEY JONES."

His name was Casey Jones and he be-came famous upon the Southern Pa-

At 4:30 in the morning he was summoned

"KELLY."

You would recognize him promptly by

RINGS ON MY FINGERS."

His nosinigia soon ceased and he taok his pen in hand And sent a joyful missive to those in his native land:

"My fingers are jeweled, and my royal

"WHO ARE YOU WITH TONIGHT!"

for the person with whom you are this evening

Roosterology.

to keep a rooster from crowing. It

seems that they resent being awak-

ened at the first blush of dawn by the

gay chanticleer. They open their eyes

and grab a pad of paper and a foun-

tain pen and write to the editor. So

many people think editors have nothing to do but right their wrongs.

editor as a man who has no other

function in life than to go to a rall-

road official and threaten him with

condign punishment for smashing a

trunk on his line, or to step boldly

into public office and smite alleged

offenders. Now they are demanding

that editors go about making roosters

The ordinary editor has other

things to do. For a penny a day you

cannot expect a high-browed intellect-

ual giant to linger near a chicken

roost until the pale streaks in the sky

proclaim the coming day and then to

stand valiantly beside a buff cochin or

a plymouth rock bass singing rooster

and dissuade it from singing its matin

To our recollection and belief neith-

er Horace Greeley nor Charles A.

Dana, in all the years of their public

service, stood sentinel in a chicken

coop. They were ever ready and

anxious to right wrongs and to uplift

the downtrodden and to lighten the

loads of the weary, but our impression

is they would have asserted that they

would be eternally dodgasted if they

believed molding public thought in-

It is too much to ask of a man who

has been all day or all night adjusting

the fate of nations and aiding or dis-

arranging the futures of statesmen

that he come shead of the milkman

and say barsh things and use firm

measures with a shanghal rooster

with two-inch spurs and a siren crow.

crowing is to secure an old oak stump,

about a foot in diameter. Upon this

place the rooster's neck. Then apply

a sharp are at the third cervical

Mebur Dresbit.

The way to keep a rooster from

quit crowing at the dawn.

welcome, so to speak.

cluded muffling roosters.

The average person conceives of an

A good many people are asking how

Who is a native of Ireland.

Buttermilk Gingerbread-One large cupful of molasses, one well beaten egg, two-thirds cupful buttermilk, fill the burlap. It up with shortening, two teapsoonto duty.

He bade his wife a fond farewell and mounted his locomotive.

And subsequent developments proved that his rode into the hereafter. it not too stiff to run,

add one cupful of buttermilk, one teaspoonful, of sods, spices or flavoring to taste, and flour sufficient to roll.

May I inquire if any person here has seen Mr. Kelly?
His name is spelled as it is pronounced.
Once more I inquire if any person has seen him? Mulled Buttermilk-Heat five cupfuls of fresh buttermilk to the bolling point, then stir in one spoonful of flour rubbed smooth with one-half of his smiling countenance.

His hirsute adorment is a vivid carmine,
While his optics are of a cerulean tint.
I beg you to inform me if you have seen
Mr. Kelly buttermilk. Let it boil to keep it from curding. If it curdles do not use it. Serve with sugar and cinnamon or nutmeg. Another way to make mulled buttermilk is to add a well beaten egg to one pint of good, fresh buttermilk, TRINGES ON MF FINGERS."

Patrick Shea was shipwrecked upon a desort late;

The desizens of which grew to admire him in a while

Because his disposition was most friendly to them all;

And soon he was the center of the coronation ball. bolling for a few minutes, and adding sugar and flavoring to suit.

Buttermilk Posset-This is made by bolling fresh, sweet buttermilk, adding needles, then add sugar to suit the taste.

Buttermilk Stew for Invalids-Boil lumn of butter, and sweeten to taste. Or add honey instead of sugar, and a tempoonful of ginger.-Good Housekeeping Magazine.



Do not use a brass kettle for cooking until it is thoroughly cleaned with salt and vinegar.

To clean rusty and blackened knives, use half a raw potato dipped In brick dust.

To take out dye stains from the hands, use cornmeal, pumice stone or fine sand, or a little chloride of lime in water. Many stafus can be removed with vinegar or lemon juice. Tumblers which have contained

milk should first be rinsed in cold water before washing in hot water. Graniteware should not be left to dry over a hot fire, as the heat in expanding may cause the outside to

When material is being dyed it should be stirred well. This allows the dye to penetrate to all parts alike, thus producing an even shade,

Fish, lemons and cheers, or any milk and butter.

Dark Cake.

sugar, three-fourths cup raisins (seed- used to form a finish or border, ed and chopped), three-fourths cup of corrants, one-half of citron thinly sliced, and out to strips; one-half cup of molasses, two eggs, one-half cup milk, two cups of flour, one-half teaspoon of sods, one tenspoon of clunamon, one-half teaspoon of allaplee, teaspoon clove, one-half teaspoon of lemon extract.

Washing Carpets on Floor. Put one tablespoonful of ammonia with a sponge or soft broom go all ever the carpet. You will be astonished to see how it will be brightened up with the little work.-Suburban

Foaming Sauce, Beat one-half cup butter to a cream, add one cup sugar, granulated, and stir till white and foaming. Just bewater and stir a moment.

Old-Fashloned "Coolers" Will Take the Place of the Modern Uneful Receptacle.

It will come as a surprise to a good many housekeepers to learn that ice. however desirable as a luxury, is by no means a necessity for preserving food in warm weather. Experienced campers know how to get along without it very well.

They have several methods of constructing iceless refrigerators, all difof buttermilk, one tempoonful each of fering more or less in appearance, but altke in being based on the prinsoft butter and flour enough to make cipies of the old-fashioned "coolers," with which the cooks of our grandfathers' and grandmothers' time were familiar.

A peach crate makes a very good refrigerator; or any box of openframe construction, with slats sides instead of solid boards, will do. Arrange in it as many shelves as you need, or have room for; provide a door, with hinges and a catch, and

Place an enamel pan on top, and dough. Make out and bake as any from this pan hang wicks made of strips of figured four or five inches Buttermilk Shortcake-One pint of wide. These wicks start from the inrich, fresh buttermilk, one teaspoon side bottom of the pan and hang



ends come in contact with the top of

The refrigerator is to be placed outfuls of sods, a pinch of salt, one table- side in the shade, but where the wind spoonful of ginger, and flour to make can blow upon it, and the pan is to be kept full of water. This water is Buttermilk Cookies-Cream two cup- drawn up by the wicks and distributculs of sugar and one cupful of butter, ed through the mesh of the burlap by capillary attraction. The breeze causes the moisture to evaporate, and the evaporation reduces the temperature inside the refrigerator. It will keep butter firm on the warmest days in summer.-Youth's Companion.

### TO CONSERVE KITCHEN SPACE

Many Good Ideas That Have Been Absorbed by Younger Generation of Cooks.

"When young housekeepers began buying discarded office furniture for their kitchens, it used to surprise me," said a dealer in second hand goods. "but now I know what they're up to one pint of buttermilk, add a small new fangled kitchens don't allow of any waste of floor space and anything bride took a set of drawers that reachall her kitchen things away in them. ided in thirds, which had been made for a set of office ledgers. These she was going to hang, she said, and use like shelves. But I was floored when one young housekeeper wanted a high office stool such as bookkeepers use. 'It's to sit on when I stir cake and make pies,' she told me. 'I bought a high narrow deak at another dealer's and now this stool will match it." She explained to me that they were taught this way in cooking school nowadays and were warned against bending over low tables and getting a backnehe."

Hand-Made Rugs.

In our grandmother's day spare moments were spent in cutting rags to be braided or woven into rugs when occasionally comes upon some of these ocasolnally comes upon some of these rugs made in the long ago, which were so deftly fashioned that they are well worth preserving. The modern woven rugs of cotton goods are now Never put meat directly on the ice, to be had in every conceivable combut always on a plate, as direct con- bination of color and in many sizes tact with the ice will destroy its and designs. Nothing prettier for cottage use can be found than these. This season there is another rug bestrongly flavored food, should not be ing shown in the shops, which recalls placed in the same compartment with the past—the braided rag. Instead of rags, rush is used. The rugs are untially eval or round, and are just the thing for cottage or porch. Usually a One-half cup butter, two cups brown single braid of the colored rush is

## Salade a La Russe.

Cut up separately into small diceshaped pieces a cupful of cold roast beef, ham, tongue, chicken and mutton and two truffies. Arrange the cold one-fourth teaspoon mace, one-fourth meats in the saind bowl, separating each row with boned anchovies and leaving room in the center for the heart of a head of lettuce filled with mayonnaise. Arrange a garniture of lettuce hearts on the outer edge. Aftinto one gallon of warm water, and er the dish has been brought to the table the meats and the mayonnals. may be mixed and served. This saind may be concocted with any convenient cold meats.

Old-Fashloned Root Beer.

Boll 34 pound of hops in 3 quarts of water for I hour. Strain and add % bottle root beer extract, 10 drops spruce oil, 10 quarts luke warm water fore serving pour on one cup boiling and 1% yeast cakes. Bottle and stand in a dark, cool place 48 hours.

Clergyman's Rebuke to Thoughtless Youths at Once Nest and Disconcerting.

A well-known clergyman was one day, in a barber's shop, when four or five young men walked in whom he knew by their voices, but who did not recognize the man ir the chair, with lather all over his face. They proceeded to spend the time by telling stories and using expressions which, to may the least, were rather strong. When the barber pulled away the towel the clergyman, cleanly shaved, stood before them. So nonpluseed were they that no one tried to take the vacant chair, and the barber called several times-"Next gentleman! Next gentlemant"

The clergyman smiled somewhat grimly as he said:

"It isn't a bit of use, John. There's not a man here who has the effrontery to answer to that name."

A Personal Matter. "You must have studied political economy pretty thoroughly to be so Impressed with the iniquity of the trusts.

"To tell you the truth," replied the candid citizen, "I don't know much about the inside workings of trusts. But I have seen pictures of the men who run them, and I have kind of taken a dislike to them.'

Rrs. Winstow's floothing flyrup for Children tenthing, softens the gums, reduces inflamina-tion, alloys pain, curse wind colic, Me a bottle.

Keep him at least three paces distant who hates bread, music and the laugh of a child.-Lavater.

The satisfying quality in Lewis' Single Binders found in no other 5c sigar.

The hero is he who is immovably centered - Emerson.



### Cement Talk No. 1

Buyers of Portland cement should remember that there are various brands of Portland and it's a mighty elever idea. These cement on the market and that all Portland cement is that offers drawer space in compact not the same. Every manform is considered a great prize. One ufacturer prints on the sacks ed above my head though the floor the name of the brand and the space covered was only a little over a trade mark. If you find the foot each way. There were twelve trade mark printed above and small drawers and she planned to put the name Universal on the Another young girl bought a case, at cement sacks, you may know it is the best Portland cement possible to make. Good concrete depends on good workmanship and good materials. Care and experience make for good workmanship. Good sand and gravel or crushed stone are obtainable quite cheaply. With these you may feel absolutely safe, if you use Universal Partland Comest. It is always uniform, of good color, great strength and works easily. If you need cenent, use Universal. Most dealers handle Universal. If yours does not, write us. UNIVERSAL PORTLAND CEMENT CO.

> 72 W. ADAMS STREET, CHICAGO ANNUAL OUTPUT 10,000,000 EARRELS



Seldom See a big knee like this, but your horse may have a bunch or braise on his ankle Hock, Suite, Knee or Throat. ABSORBINE the Mar will clean them of without laying the borne up. No bilater, no hair gone. If per bottle delivered, Dyncrips your case has per bothlo Salivareo. Describe four case has pecial instructions and Blook & E fress.

A 1930 HASINE, J. H., Indepent for manifold. Returned Painful Swellings. En large & sile n d a coltre. Wask Bruises. Vallence Vein, Varinostites in Maria and Maria Allare Fals. Friends and Maria Dollte all reggiose an delivered. Manufactured carly by W.F. YOUNG, P.D.F., 310 Temple St., Spring field, Mass





M amiciod with thompson's Eye Water